

Moroccan Halibut Steak with Dilmah Italian Almond Tea



0 made it | 0 reviews



- Sub Category Name
Food
Main Courses
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage

Used Teas



t-Series Italian Almond Tea



Exceptional Italian Almond Tea



Italian Almond Tea with Sri Lankan Nutmeg

Ingredients

Moroccan Halibut Steak with Dilmah Italian Almond Tea

- 40g Dilmah t-Series Italian Almond Tea
- 4 slices of Halibut
- 1 red onion (sliced)
- 200g tomatoes (cut into cubes)
- 1 lime (sliced)
- 100g raisins
- 1 clove garlic



- 2g ginger powder
- 2g ziele angielskie powder (all spice)
- 4g paprika powder
- 2g cumin powder
- 100ml honey
- Salt and pepper
- Olive oil

Methods and Directions

Moroccan Halibut Steak with Dilmah Italian Almond Tea

- Season the fish with salt and pepper.
- Make a mixture using ginger powder, paprika powder, all spice and garlic.
- Mix the cumin powder and honey with the fish.
- Add the tomato cubes and raisins into a dish and place the fish on top.
- Add the tea and bake in the oven.
- Serve with fine noodles.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 30/12/2025